

## Starters

### Soup of the Day

Freshly made soup served with roll & butter

### Prawn Salad (c)

Juicy prawns in Marie Rose sauce on fresh salad

### Brie & red onion tart (v)

served with balsamic dressed salad

### Tomato & Basil Bruschetta (v)

Ciabata topped with chopped fresh vine tomato, red onion, fresh basil, garlic & olive oil

### Chicken & Chorizo Salad (c)

Chicken breast and spicy Spanish sausage salad

## Party Pre Order Menu

16 - 24 covers

£11.40 for 2 courses\*

£13.95 for 3 courses\*

## Main Courses

### Roast Beef

served with a Yorkshire pudding, gravy, mashed potato and roast potatoes, vegetables and thick gravy

### Roast Turkey

served with a Yorkshire pudding, gravy, mashed potato and roast potatoes, vegetables and thick gravy

### Braised Steak and Onion

Slow cooked British Topside of beef slowly cooked with onion in a rich gravy with choice of potatoes and vegetables

### Salmon fillet \* (c)

fresh salmon cooked with a white wine, cream & dill sauce,

### Mushroom Peppercorn (v)

creamy mushrooms with capsicums and black pepper, served with rice

### 6oz Gammon Steak (c)

Pan fried Cheshire gammon with pineapple, chips and vegetables

### Chicken & Peppercorn (c)

Breast of chicken with creamy peppercorn sauce, choice of potatoes and vegetables

### Lasagna

We make this to our own recipe with minced Beef, layers of egg pasta & béchamel sauce and our own tomato sauce.

### Vegetable Lasagna (v)

Roasted vegetables in-between layers of egg pasta & béchamel sauce with our own tomato sauce.

## Desserts

Cheesecake - served with cream

Chocolate Fudge Cake - served with cream

Lemon Meringue Pie - served with cream

Home Made Sticky Toffee Pudding - served with custard

Home Made Crumble - served with custard

\* £1.00 surcharge for Salmon main course

(v) vegetarian

(c) Ceoliac option available upon request. Please advise as dish will be altered to accomodate